Amendment to the Specification

Please replace the section heading beginning at page 1, line 1, with the following amended section heading:

~~DESCRIPTION~~ DESCRIPTION

Please replace the section heading beginning at page 1, line 5, with the following amended section heading:

~~TECHINCAL FIELD~~ TECHNICAL FIELD

Please replace the section heading beginning at page 1, line 15, with the following amended section heading:

~~BACKGROUND ART~~ BACKGROUND ART

Please replace the paragraph beginning at page 2, line 10, with the following amended paragraph:

The most influential things of physicochemical factors for deteriorating compositions are temperature change, dryness, and moisture absorption. Moisture imparts characteristic features to the shape, texture, flavor and taste of compositions; ~~solves~~ dissolves water-soluble material ingredients such as saccharides, acids, alkalis, and salts; forms a gel when it is absorbed in hydrophilic colloidal substances such as starches and proteins while effectively

forming the desired texture and stabilizing these ingredients; and exists in a variety of forms such as a suspension form after being formed with lipid into an emulsion. The water in compositions exists both in a state of free water which retains the features inherent to water in a normal aqueous solution; and in a state of bound water which, unlike water in a general liquid water, is ~~hardly~~ scarcely evaporated, incapable of dissolving substances, and free from being utilized by microorganisms; where the free water and the bound water in the compositions are present in a constant ratio depending on the types of the compositions and their surrounding circumstances. Also, it is known that a mere change in the moisture content of compositions may deteriorate their inherent properties, induce bacterial contamination, and affect their storage properties.

Please replace the paragraph beginning at page 2, line 29, with the following amended paragraph:

For example, high moisture content hydrophilic gel materials such as a solidifying dough for jelly and bavaroise, cream dough for butter cream and custard cream, and ~~proceed~~ processed fruit products such as purée and jam may release water, i.e., syneresis, as the lapse of time; affect the appearance; and deteriorate or tend to deteriorate the taste,

flavor, color, and mouth feel (texture), and ~~to~~ induce bacterial contamination, even if there appears no particular change in circumstantial conditions.

Please replace the paragraph beginning at page 3, line 7, with the following amended paragraph:

The moisture content of compositions changes depending on their existing circumstances and it is predominantly controlled by atmospheric relative humidity of circumstances (simply designated as "moisture", hereinafter), where the compositions release ~~to~~ or absorb moisture from the outer atmosphere to show an equilibrium moisture content under a constant temperature condition. It has been known that the moisture variation in compositions may induce changes in physical and physicochemical properties, deteriorate proteins as constituents of the compositions, induce retrogradation of gelatinized starch, and proceed the oxidation and decomposition of lipids, followed by proceeding solidification, ~~shrink~~shrinking, cracking, browning, dissolution, deliquescence, crystallization, and precipitation to deteriorate the texture, shape, taste, flavor, color, and mouth feel of the compositions; inactivate the effective ~~ingredients~~ value of the compositions; diminish the nutritional ingredients of the compositions; and to

deteriorate the compositions due to bacterial contamination. Thus, the inhibition of moisture variation in compositions is a quite important aspect in retaining their quality.

Please replace the section heading beginning at page 5, line 1, with the following amended section heading:

~~DISCLOSURE OF INVENTION~~ DISCLOSURE OF INVENTION

Please replace the section heading beginning at page 6, line 10, with the following amended section heading:

~~BEST MODE FOR CARRYING OUT THE INVENTION~~

BEST MODE FOR CARRYING OUT THE INVENTION

Please replace the section heading beginning at page 14, line 15, with the following amended section heading:

MVIA of the present invention can be arbitrarily used, for example, in rice confectionery such as "*senbei*" (a rice cracker), "*arare*" (a rice-cake cube), and "*okoshi*" (a millet- and rice cake); Japanese confectionery such as "*gyuhi*" (starch paste), "*monaka*" (a beam-jam-filled wafer), "*mochi*" (a rice paste), "*ohagi*" (a rice dumpling covered with bean jam), "*manju*" (a bun with a bean jam), "*karukan*" (a sweetened jelly of yam and rice flour), "*uiro*" (a sweet rice jelly); an such "*tsubu-an*" (a jam prepared by using different beans), "*koshi-*

an" (a strained bean jam), and "*kagou-an*" (a kind of *an*); Japanese confectionery such as "*yokan*" (a sweet jelly of beans), "*mizu-yokan*" (a soft adzuki-bean jelly), "*kingyoku*" (a kind of yokan), "*kintsuba*" (a kind of baked Japanese confectionery), sweet potato, jelly, bavaroise, *pao de Castella*, gong cake, "*karintou*" (a fried dough cake), and "*amedama*" (a Japanese toffee); Western confectionery such as baked confectioneries including a biscuit, cookie, cracker, pie, cream puff, waffle, sponge cake, doughnut, and pastry, as well as soft candies, hard candies, fondants, and icings including a pudding, butter cream, custard cream, chocolate, chewing gum, nougat, jelly beans, caramel, and marshmallow; snack confectionery; cereals; center liquid confectionery; meringue confectionery; bread such as a "*shoku-pan*" (a Japanese-style loaf of bread), bun, "*an-pan*" (a bean jam bun), and muffin; syrups such as a syrup, "*korimitsu*" (a sugar syrup for shaved ice), and other syrups with coffee, cocoa, green tea or "*matcha*" (a ground tea); pastes such as a "*flour paste*" (a bread or confectionery filled or coated with cream etc.), peanut paste, fruit paste, spread, and other pastes with coffee, cocoa green tea or *matcha*, as well as vegetable pastes; fruit-processed foods such as a jam, marmalade, preserves, fruit preserved in syrup, "*toka*" (a conserve), fruit pieces, and fruit sauce; processed foods of vegetables

such as sprouts and juices of vegetables including cut pieces of vegetables, for example, a bean sprout, soybean sprout, green shoot of buckwheat, "*kaiware-daikon*" (a Japanese radish in an early stage after budding), alfalfa sprout, and sprouting broccoli, as well as other boiled foods of sprouting plants or vegetables such as a butter-type lettuce, *kaiware-daikon*, alfalfa, bean sprout, and sprouting broccoli; germs of cereals such as a wheat, rice, buckwheat, and corn; hypocotyl of beans such as a soybean and adzuki beans, and processed products thereof; pickled products such as a "*fukujin-zuke*" (a red colored radish pickle), "*bettara-zuke*" (a kind of whole fresh radish pickles), "*senmai-zuke*" (a kind of sliced fresh radish pickles) and "*rakkyo-zuke*" (a pickled shallot); premixes for pickles and pickled products such as a "*takuan-zuke-no-moto*" (a premix for pickled radish), "*hakusai-zuke-no-moto*" (a premix for fresh white rape pickles), and "*ume-boshi*" (a dried Japanese apricot after pickled), as well as premixes thereof for pickling such as "*asazuke-no-moto*" (an instant premix with seasonings for pickling fresh vegetables); cooked rice products such as a cocked rice, rice ball, cooked rice with adzuki beans, rice gruel, rice seasoned with vinegar, seasoned steamed rice with vegetables and meat, and precooked rice; processed bean products such as a soy-milk, soybean curd, freeze-dried bean curd, "*natto*" (a fermented soybean

with *Bacillus natto*), sweetened dried soybean, and black soybean; noodles such as a Japanese wheat noodle, Japanese buckwheat noodle, Chinese noodle, and pasta; "*okonomi-yaki*" (a Japanese-style pancake containing vegetables and other foodstuff), "*takoyaki*" (a Japanese-style pancake containing octopus, i.e., octopus dumpling), "*taiyaki*" (a Japanese-style pancake baked in a mold with a shape of sea bream), crepe, croquette, jiao-zi, shao mai, spring roll, ham, and sausage; processed fish meat such as a fish ham, fish sausage, "*kamaboko*" (a processed fish meat), "*chikuwa*" or fish stick, and "*tenpura*" (a Japanese deep-fat fried fish paste); "*chinmi*" (relish) such as "*uni-no-shiokara*" (salted guts of sea urchin), "*ika-no-shiokara*" (a salted gut of squid), "*su-konbu*" (a processed tangle), "*saki-surume*" (a dried squid strip), "*fugu-no-mirin-boshi*" (a dried mirin-seasoned swellfish), fish eggs of flying fish and salmon, as well as seasoned sea lavers, seasoned small fish with optional drying; sauces for seasoning a grilled meat, grilled eel, rice dumpling, and baked rice cake; foods boiled in soy sauce produced from sea lavers, wild plants, dried squids, small fish, and shellfish; daily dishes such as boiled and seasoned beans, potato salad, and rolled tangles; fresh eggs and processed egg products such as boiled eggs, omelette, grilled eggs, "*dashimaki-tamago*" (a rolled fried egg), "*chawan-mushi*" (a pot-steamed hotchpotch),

egg ~~yorkyolk~~, and egg white; milk products such as cheese and yogurt; fresh fish and meat, fruit, and vegetables, and their frozen, cooled, chilled, retort-pouched, dried, freeze-dried, and heat-processed products; canned or bottled vegetables; premixes such as a pudding premix, hot cake mix, and butter mix; instant foods such as instant "*shiruko*" (boiled adzuki beans with rice paste), and instant soup; solid foods; therapeutic foods; peptide foods; alcohols such as *sake*, synthetic *sake*, liqueur, Western alcohols, beer, and sparkling liquor; and beverage such as teas including green tea, coffee, cocoa, juice, carbonated drinks, milk beverage, lactic acid beverage, and lactic acid bacterial drinks, as well as their concentrates for business use, optionally processed in a portion type for use after diluting it with water or hot water prior to use. The saccharide-derivatives of α,α-trehalose, used as an effective ingredient in MVIA of the present invention, and the saccharide compositions containing thereof had been found to have a relatively high glass transition temperature. Then, it was revealed that, when incorporated into compositions, unlike starch hydrolyzates in general, the saccharide-derivatives or the saccharide compositions increase the glass transition temperatures of the compositions. As a result, it was found that MVIA can be advantageously used in improving the storage property of ~~vitrificated~~ vitrified

compositions. As described, for example, in "*Shokuhin-to-Garasuka-Kesshoka-Gijutsu*" (*Foods and vitrification/crystallization technology*", pp. 3 to 60, 2000, published by Science Forum Inc., Tokyo, Japan, most of compositions including foods are prepared by using the property of such vitrification. Since such vitrification is closely related to the property of storage and preservation of the compositions, it is an essential factor for formulating foods. The vitrification of compositions is caused by solidification thereof without crystallizing from their solutions or melted forms, and thus the property of the resulting products generally is varied depending on the temperature and the moisture content thereof; in the case that the compositions are foods, as the increase of the temperature and the moisture content, foods change from their glass state to rubber state and become ~~viscous~~viscous, where the temperature exhibiting such change is called a glass transition temperature. When placed in a condition with a temperature higher than a glass transition temperature, any of the vitrificated compositions become soft and feasible to show quality change such as adhesion and stickiness, deterioration induced by chemical and enzymatic reactions, and reduction of viable cells. While the ~~vitrificated~~ vitrified compositions may be easily melted or cause crystallization when placed in a

higher temperature condition than those of their glass transition temperatures. On the contrary, they are characteristically stable in quality because they are hard, crispy, and free of stickiness when placed in a lower temperature condition than those of their glass transition temperatures, and they have a greatly reduced physicochemical molecular movement, resulting in being substantially free from chemical reactions such as the Maillard reaction and oxidation reaction, as well as enzymatic reactions by amylase, protease, etc. Accordingly, it is speculated that the property of enhancing the temperature of the glass transition temperature of the saccharide-derivatives of α,α-trehalose would greatly contribute to their moisture variation inhibiting actions, and that the stability of compositions would be improved by maintaining the vitrification state of the compositions even under a relatively high temperature to inhibit the movement of water molecules and to inhibit the change of the compositions. Representative examples of compositions using vitrification include candy coatings, for example, those for Chinese sweet potatoes and candies such as hard candies; fondants; candy suckers molded on a griddle; cotton candies; cookies; chocolates; "*okoshi*" (a kind of rice cake); "*karinto*" (a fried flour paste coated with molasses); coatings for "*tenpura*" (a Japanese deep-fat fried fish paste); pasta; noodles; precooked

rice; snack confectionery; dried bean curd; freeze-dried bean curd; "*yakifu*" (a baked mixture of proteins separated from wheat and strong wheat); dried bonito; margarine; fat spread; frozen foods such as frozen confectionery such as ice creams, as well as frozen fish paste; freeze-dried foods; spray-dried foods; spray-concentrated foods; edible films using pullulan, etc.; dried or frozen bacteria including those which are contained in yogurt, fermented foods such as pickled products); microorganisms such as viruses; plant seeds; animal cells, tissues, organs, and bowels. In the case of using the saccharide- derivatives of α,α-trehalose as a glass transition temperature-increasing agent for compositions (hereinafter, called "vitrification agent" throughout the specification), they can be arbitrarily used alone or optionally in combination with substances, which have an advantageous improving effect on the glass transition temperature of the compositions, for example, saccharides such as α,α-trehalose, and polysaccharides. The amount of the saccharide-derivatives of α,α-trehalose added to compositions is not specifically restricted as long as it does not hinder the effect and function of the present invention and effectively increases the glass transition temperatures of the compositions. When applied to candies, the above saccharide-derivatives are added to each candy in an amount of at least about 12%, desirably,

at least about 18%, most preferably, at least about 24% to the total amount of the saccharides in each candy. In general, the amount of less than about 6% is not sufficient to effectively improve the glass transition temperatures of candies.

Please replace the section heading beginning at page 20, line 2, with the following amended section heading:

MVIA of the present invention can be used as an agent for inhibiting the moisture variation in feeds and baits for the following animals and insects to keep the quality thereof; domestic animals, poultry, pets, bees, silk worms, fishes, crustaceans including shrimps and crabs, echinoderms such as sea urchins and sea cucumber; and larva, under-growth, and grown-up pet animals such as insects. Further, the agent can be arbitrarily used to inhibit the transpiration and to keep the freshness of the body of ~~germed~~ germinated or infant plants and their roots, as well as infant body of transplanted mycelia. In addition, MVIA of the present invention can be used in the following preferences, cosmetics, medicated cosmetics, and pharmaceuticals in the form of a solid, paste, or liquid to inhibit their moisture variation and to stably keep their quality; tobaccos, tablets, troches, drops of liver oil, creams for cosmetics, medicated cosmetics, and medicals, as well as shampoos, hair rinses, foundations, lip sticks, lip

creams, solid or liquid dentifrices, mouth refreshments, cachous, gargles, eye drops, detergents for eyes and noses, soaps, and cleaners.

Please replace the section heading beginning at page 23, line 12, with the following amended section heading:

~~Comparing~~ Compared with reducing partial starch hydrolyzates, the saccharide-derivatives of α,α-trehalose as effective ingredients of MVIA of the present invention are stable and low in reducibility. Then the saccharide-derivatives do not impart color or browning to other materials, particularly, amino acids and substances containing the same such as oligopeptides, polypeptides, and proteins, even when mixed or processed therewith; and do not cause undesirable taste and smell and scarcely spoil the mixed materials. Unlike reducing partial starch hydrolyzates, the saccharide-derivatives of α,α-trehalose have a lesser reducibly and lower viscosity with a smooth viscosity free of stickiness; have no gelatinized starch smell inherent to dextrin while retaining dextrin-like properties; have lower moisture absorbency, readily dryness, and quick solubility; and have a high-quality, and mild sweetness with a lower sweetening power. Therefore, the saccharide-derivatives of α,α-trehalose *per se* can be used as MVIA for a variety of

compositions and also used as a saccharide substitutable for dextrin. If necessary, depending on the purpose of increasing the spreadability and bulking, the saccharide-derivatives of α,α-trehalose can be arbitrarily used together with one or more substances of reducing saccharides other than the above identified saccharides, non-reducing saccharides, sugar alcohols, highly sweetened sweeteners, water-soluble polymers, organic acids, inorganic acids, salts, emulsifiers, antioxidants, and chelating substances; optionally, they can be further used in combination with adequate amounts of one or more ingredients of conventional colors, flavors, preservatives, acids, taste-imparting materials, sweeteners, stabilizers, fillers, alcohols, and water-soluble high molecules. Concrete examples of such are powdered starch syrup, glucose, maltose, sucrose, ~~paratinose~~palatinose, α,α-trehalose, neotrehalose, isotrehalose, isomerized sugar, honey, maple sugar, glycosyl sucrose, isomaltooligosaccharides, galactooligosaccharides, fructooligosaccharides, gentiooligosaccharides, nigerooligosaccharides, kojioligosaccharides, galactosylglucoside, lactosucrose, reducing or non-reducing saccharides such as cyclic tetrasaccharides (or "cyclotetrasaccharide") and/or saccharide- derivatives thereof which are disclosed in International Patent Publication Nos.

WO 02/24832, WO 02/10361 and WO 02/072594 applied for by the same applicant as the present invention, and sugar alcohols such as erythritol, xylitol, sorbitol, maltitol, lactitol, and panitol. MVIA can be arbitrarily used as a crystallization controlling agent for saccharides relatively susceptible to crystallizing, such as sucrose and α,α-trehalose, by adding thereunto to inhibit the crystallization and the growth of crystals of such saccharides, and to impart the desired mouth feel, color and gloss, depending on the final use of the saccharides.

Please replace the paragraph beginning at page 25, line 18, with the following amended paragraph:

In addition to the above saccharides and sugar alcohols, MVIA of the present invention can be further used after admixing with one or more of highly sweetened sweeteners such as dihydrochalcone, stevioside, α-glycosyl stevioside, rebaudioside, glycyrrhizin, L-aspartyl-L-phenylalanine methyl ester, ~~acesulfam~~ acesulfame K, sucralose, and saccharin, as well as other sweeteners such as glycine, alanine, and salts thereof. If necessary, fillers such as dextrin, starch, and lactose can be used by mixing. Further, MVIA of the present invention can be used in combination with one or more of organic acids such as lactic acid, citric acid, sodium

citrate, and salts thereof; polyphenols such as saponin, isoflavon, flavonoid, catechin from tea, grape fruit seed extract, and saccharide-transferred products thereof; alcohols such as ethanol; and water-soluble high molecules such as levan, sodium alginate, agar, gelatin, casein, methyl cellulose, carboxymethyl cellulose, poly(vinyl alcohol), poly(vinylpyrrolidone), and polydextrose. In the case of using the saccharide-derivatives of α,α-trehalose in combination with the above-identified organic acids and salts thereof and/or alcohols, they can be used as agents for inhibiting the growth of microorganisms.

Please replace the paragraph at page 26, line 9, with the following amended paragraph:

Particular problems arising in the field of food products are the quality deterioration and the reduction of preference of food products, which are induced by the oxidation or the decomposition of lipids due to their constitutive main ingredients and processes, the retrogradation of gelatinized starch, the denaturation of proteins, and the texture change after moisture absorption or release. While, since the saccharide- derivatives of α,α-trehalose have the above mentioned various functions, they not only inhibit the moisture variation in these food products but

have the following advantageous features; they can be used as an agent for inhibiting the oxidation or decomposition of lipids in lipid-containing foods such as confectionery prepared with oils, butter creams, caramels, fried noodles, or coffee whiteners; used as a moisture-absorption inhibiting agent, agent for inhibiting stickiness to teeth, shape-retaining agent, and coating to form a thin layer with a satisfactory gloss or sugar coating in candy-type foods such as hard candies, soft candies, candies for Chinese sweet potatoes, and cotton confectionery; used as a shape-retaining agent to effectively inhibit changing in shape, the loss of crispy mouth feel when one bites the surface of the following baked foods, and the occurrence of stickiness induced by the moisture from the foods when "*takoyaki*" (a Japanese-style pancake containing octopus, i.e., octopus dumpling), "*taiyaki*" (a Japanese-style pancake baked in a mold with a shape of sea bream), "*okonomi-yaki*" (a Japanese-style pancake containing vegetables and other foodstuffs), and crepes are allowed to stand or wrapped; used as a moisture-retaining agent, glaze, gloss-imparting agent, or adhesiveness enhancer in sea urchins, fishes, crustacean including shrimps and crabs, echinoderms such as fish eggs such as of sea urchins, flying fishes, and red caviars, seasoned-dried fishes, dried fish larvae, boiled-dried fishes, scaled sardines soaked in

vinegar, "*shiokara*" (salted guts of fishes), shrimps, fishes such as yellowtail amberjacks, yellowtails, Japanese sea ~~bassms~~bass, sea breams, Pacific cods, large scale black fish, jacks, sardines, mackerels, and pacific herrings, as well as marine foods and processed products thereof such as fillets; used as an agent for inhibiting metmyoglobin formation or denaturation when processed vegetables and fruits and proteinaceous foods including eggs and meat such as beef and pork are subjected to heat treatment including branching and any of the treatments of drying, freezing, freeze-drying, frozen/cold/chilled storage, or ambient temperature storage; used as a color-change preventive to prevent browning or fading in vegetable juice, coffee, tea beverage including tea, green tea and "*matcha*" (a ground green tea), syrups containing concentrates of the aforesaid beverage, pigments, i.e., chlorophyll and flavonoids, containing foods such as pastes of vegetables, fruit, coffee, tea, green tea, and *matcha*; used as a flavor-retaining agent in pastes or massecuites of spices such as Japanese horseradish, mustard, garlic, nutmeg, and herbs; and used as a shape-retaining agent to prevent the deformation of foods by boiling in boiled foods and retort pouched foods, i.e., foods treated with high-pressure-heat-treatment, such as mackerels boiled with "*miso*", Japanese hotchpotch including materials thereof, and "*nabemono*" (a

winter cuisine served in a pot). MVIA of the present invention can be arbitrarily used in amylaceous foods such as pastas, noodles, instant noodles, cocked rice products, boiled sweet potato paste, "*dango*" (a boiled starch paste), "*ohagi*" (a kind of rice paste), "*an*" (a bean-jam), "*mochi*" (a rice paste), and "*manju*" (a bun with a bean-jam) as a retrogradation-preventing agent including those which contain amylase preparations such as α-amylase and β-amylase, crystallization preventive for *an* with sucrose, and agent for preventing adhesiveness between the products each and/or between the products and wrapping materials such as parchment papers, aluminum foils, and leaves such as of *Quercus dentata*. In order to impart an effect as a binder to MVIA of the present invention, it can be arbitrarily used in combination with water-soluble arabic gum, guar gum, carrageenan, hemicellulose, or pullulan.

Please replace the paragraph at page 37, line 25, with the following amended paragraph:

Among the seven-types of candies, those with the saccharides of compositions 1, 2, 3, 5 and 7 were experimented on feasibility of releasing from deposits in preparing the candies as follows: To these saccharides of compositions 1, 3, 5 and 7 was added water to make a syrup with a concentration of 70%, and the resulting syrups were

respectively placed in a pan, concentrated up to give a temperature of 155°C, transferred to four deposits for each concentrate, and allowed to stand at ambient temperature for one hour. For the saccharide of composition 2, it was concentrated into a syrup similarly as in the above other saccharides, except for heating to concentrate the syrup up to give a temperature of 145°C to adjust the moisture level to the same level as the composition 7. Thereafter, the number of falling-down candies from the four deposits for each composition were counted by successively turning over the deposits, lifting up either side of each of the four deposits to a height one centimeter over the surface of a table and then releasing the lifted-up sides to allow the deposits to fall down on the surface of the table, lifting up either side of each of the four deposits to a height three centimeters over the surface of the table and then releasing the lifted-up sides to allow the deposits to fall down similarly as above, and lifting up either side of each of the four deposits to a height five centimeters over the surface of a table and then releasing the lifted-up sides to allow the deposits to fall down; followed by totalizing the counted numbers of candies. The results are in Table 3. In this experiment, a deposit with 12 rectangular holes, which were respectively positioned at an equal interval between a pair of holes on a plate having

34 mm in width and 440 mm in length, for housing candies, 24 mm in length and 18 mm in width each, made of a casting coated with ~~polytetrafluorethylene~~polytetrafluoroethylene.

Please replace the paragraph at page 40, line 13, with the following amended paragraph:

A hard candy prepared with only sucrose loses its transparency when the saccharide is crystallized therein. In general, for the purpose of inhibiting such occurrence, hard candies incorporated with saccharides other than sucrose have been prepared, however, such incorporation may often impart a strong hygroscopicity to the candies. Accordingly, the following experiment was conducted for confirming the influence of saccharides on the moisture inhibiting action in hard candy prepared with sucrose. Sucrose and any one of the following saccharides were mixed in a weight ratio of 6:4, based on a dry solid, and admixed with water into an about 70% aqueous solution; a reagent grade anhydrous crystalline glucose with a purity of at least 99.5%, commercialized by Sigma Chemical company, St., Louis, USA; a reagent grade crystalline maltose with a purity of at least 99.0%, commercialized by Hayashibara Biochemical Laboratories, Inc., Okayama, Japan; a reagent grade hydrous crystalline α,α-trehalose with a purity of at least 99.0%, commercialized by Hayashibara Biochemical Laboratories, Inc., Okayama, Japan; a

reagent grade isomaltose with a purity of at least 97.0%, commercialized by Hayashibara Biochemical Laboratories, Inc., Okayama, Japan; a reagent grade hydrous crystalline ~~paratinose~~ palatinose with a purity of at least 97.0%, commercialized by Hayashibara Biochemical Laboratories, Inc., Okayama, Japan; a reagent grade anhydrous crystalline maltitol with a purity of at least 99.0%, commercialized by Hayashibara Biochemical Laboratories, Inc., Okayama, Japan; a maltotriose with a purity of at least 97.0%, commercialized by Hayashibara Biochemical Laboratories, Inc., Okayama, Japan; a hydrous crystalline panose with a purity of at least 97.0%, commercialized by Hayashibara Biochemical Laboratories, Inc., Okayama, Japan; an erlose with a purity of at least 97.0%, commercialized by Hayashibara Biochemical Laboratories, Inc., Okayama, Japan; a reagent grade hydrous crystalline raffinose with a purity of at least 99.0%, commercialized by Sigma Chemical company, St., Louis, USA; and a powdery α-glucosyl α,α-trehalose with a purity of at least 98.1%, prepared by the later described method in Example 5. The resulting aqueous solutions were respectively placed in a pan, heated to concentrate up to give a temperature of 150°C, and cooled to ambient temperature to obtain hard candies, having two centimeters in length, one centimeter in width, and a half centimeter in thickness each. After 3-day storage at 25°C

under a relative humidity of 70%, these candies were macroscopically observed and evaluated by comparing the degree of their moisture absorption inhibiting actions, based on their change in appearance. The criterion for evaluating the change in appearance was as follows: The symbol (-) means that no moisture absorption inhibiting action was found after a candy changed into a syrupy product with no original shape; the symbol (+), a weak moisture absorption inhibiting action was found after initiation of loosening the original shape of a candy; and the symbol (++), a positive moisture adoption inhibiting action was found and had substantially no change in shape but with moisture absorption on the surface of a candy. The results are in Table 4.

Please replace the paragraph at page 40, line 13, with the following amended paragraph:

As evident from the results in Table 4, the candy prepared with sucrose and α,α-trehalose or α-maltosyl α-trehalose retained its original shape even after 3-day storage. While those prepared with sucrose and a saccharide other than the α,α-trehalose or the α-maltosyl α,α-trehalose apparently changed into syrupy products and did not keep their original shapes, except that the one with sucrose and α,α-trehalose could only show a slight moisture absorption

inhibiting action. These results confirmed that α-glycosyl α,α-trehalose and α-maltosyl α,α-trehalose well inhibited the absorption in candies compared with glucose, maltose, α,α-trehalose, isomaltose, ~~paratinose~~palatinose, maltitol, maltotriose, panose, erlose, and raffinose.